

1. Removable panstand grids
- 2-3. Medium burners
4. Large burner
5. Small burner
6. Medium burner control knob
7. Medium burner control knob
8. Large burner control knob
9. Small burner control knob
10. Electric ignition button



Symbols

- | | | |
|---------------|--|-------------------------------------|
| Shaded circle | | Tap closed |
| Large flame | | Maximum opening/delivery |
| Small flame | | Minimum opening or reduced delivery |

Operation of burners with safety device and electric ignition

To light one of the burners:

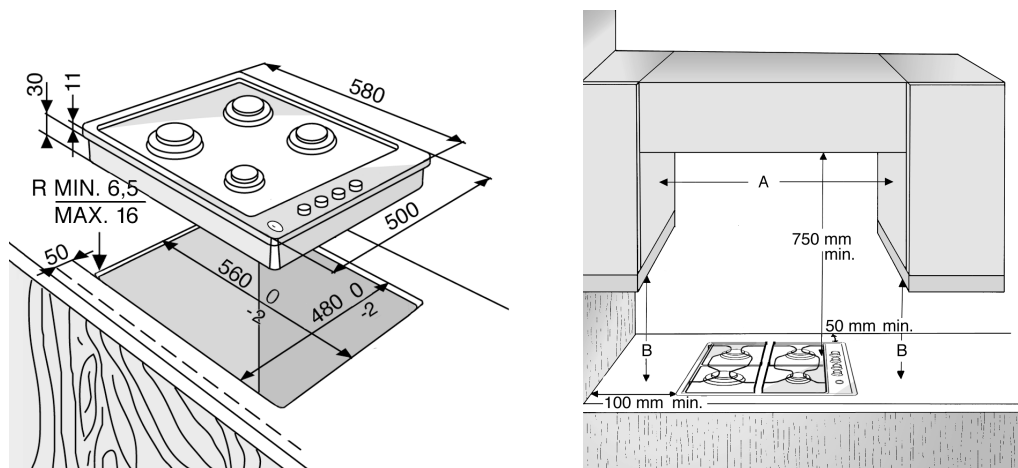
- Press the relative knob and turn it anti-clockwise to the large flame setting .
- At the same time, press the button with the star .
The spark plug gives out a spark that causes the burner to ignite.
- Once the burner is lit, keep the knob pressed for about 10 seconds.
- Release the knob.

If the burner does not ignite, repeat the operation.

Note:

- Should particular local conditions of the delivered gas make the ignition of the burner difficult, it is advisable to repeat the operation with the knob turned to the small flame setting .
- The burner safety system serves to prevent the emission of gas if the flame should be extinguished accidentally (draughts, interruptions in gas supply, dousing with liquids, etc.).

DIMENSIONS OF COOKING HOB AND WORKTOP



NOTES: In case of installation of a hood above the cooktop, please refer to the hood instructions for the correct distance.

INJECTORS TABLE

CATEGORY II2H3+

Type of gas used	Type of burner	Injector marking	Rated heat capacity Pcs-kW	Rated consumption	Reduced heat capacity Pcs-kW	Gas pressure		
						min.	rat.	max.
NATURAL GAS (Methane) G 20	large	128	3.00	286 l/h	0.60	17	20	25
	medium	94	1.65	157 l/h	0.35			
	small	76	1.00	95 l/h	0.30			
LIQUID PETROLEUM GAS (Cylinder) G 30	large	85	3.00	218 g/h	0.60	20	28-30	35
	medium	65	1.65	120 g/h	0.35			
	small	50	1.00	73 g/h	0.30			
LIQUID PETROLEUM GAS (Cylinder) G 31	large	85	3.00	214 g/h	0.60	25	37	45
	medium	65	1.65	118 g/h	0.35			
	small	50	1.00	71 g/h	0.30			

Type of gas used	Appliance model	Total rated heat capacity Pcs-kW	Total rated consumption	Air required for burning m³/h
G 20 20 mbar	4 gas	7.30	695 l/h	14.6
G 30 28-30 mbar	4 gas	7.30	531 g/h	14.6
G 31 37 mbar	4 gas	7.30	521 g/h	14.6



ENGLISH	Instructions for use	Page	3
ESPAÑOL	Instrucciones para el uso	Página	11
PORTUGÊES	Manual de uso	Página	18
ITALIANO	Istruzioni per l'uso	Pagina	25
ΕΛΛΑΣ	ΟΔΗΓΙΕΣ ΧΡΗΣΩΣ	Σελίδα	33
عربى	تعليمات وكيفية الاستعمال	صفحة	١

BEFORE USING THE COOKING HOB **Page 4**

SUGGESTIONS FOR ENVIRONMENT PROTECTION **Page 4**

PRECAUTIONS AND GENERAL ADVICE **Page 4**

ENERGY SAVING TIPS **Page 5**

CARE AND MAINTENANCE **Page 5**

TROUBLE-SHOOTING GUIDE **Page 6**

AFTER-SALES SERVICE **Page 6**

INSTALLATION **Page 7**

NATIONAL SAFETY REGULATIONS **Page 9**

BEFORE USING THE COOKING HOB

- **To get full satisfaction of your cooking hob, please read these instructions carefully and keep them for future consultation.**

- Keep the packaging material (plastic bags, polystyrene parts, etc.) out of the reach of children, as they are potentially dangerous.
- Check whether the cooking hob has been damaged during transport.
- **Ensure that the installation and gas/electrical connections are performed by a qualified technician, following the manufacturer's instructions and in compliance with current local safety regulations.**

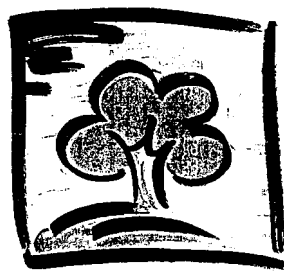
SUGGESTIONS FOR ENVIRONMENT PROTECTION

1. Packaging

The packaging material is entirely recyclable, and is marked with the recycling symbol ♻, which identifies it as a type of material that must be sent to local waste-disposal centres.

2. Product

The cooking hob is made out of recyclable material. When scrapping it, comply with local waste-disposal regulations. Before disposing of it, cut its power cable off in order to render it inoperative.



PRECAUTIONS AND GENERAL ADVICE

- **Before any cleaning or maintenance operation, disconnect the cooking hob from mains power supply.**
- **The use of a gas appliance produces heat and humidity in the room. Ensure that the room is well ventilated, or install an extractor hood with exhaust duct.**
- **In case of prolonged use, additional ventilation may be needed (opening a window or increasing the extraction force of the hood).**
- **Keep children away from the cooking hob when it is in use.**
- **After use, ensure that the knobs are in position ● (off), and close the main gas delivery valve or the gas cylinder valve.**
- **Caution: the lid (where present) might break if overheated. Before closing it, make sure that all the burners are off.**
- **Warning: The protective rubber feet on the panstand grids represent a choking hazard for young children. After cleaning the panstand grids, please ensure that all the rubber feet are correctly fitted.**

Declaration of conformity C E

- This cooking hob is suitable for contact with foodstuffs, and complies with EEC Directive 89/109.
- This cooking hob (class 3) has been designed to be used only for cooking. Any other use (such as heating a room) is improper and dangerous.
- This cooking hob has been designed, constructed and marketed in compliance with:
 - safety requirements of EEC Directive "Gas" 90/396;
 - safety requirements of EEC Directive "Low voltage" 73/23;
 - protection requirements of EEC Directive "EMC" 89/336;
 - requirements of EEC Directive 93/68.

ENERGY SAVING TIPS

- The cooking hob is equipped with burners and/or a hotplate with different diameters. Use pots and pans whose bottom diameter is equal to that of the burners and hotplate, or slightly larger.
- Only use flat-bottomed pots and pans.
- The pots and pans must not overlap the control panel.
- A pressure cooker allows you to save even more energy and time.

Diameter of burner	Diameter of container
Large (9,1 cm)	24 to 26 cm
Medium (6,4 cm)	16 to 22 cm
Small (4,5 cm)	8 to 14 cm
Triple crown (1,2 cm)	24 to 26 cm
Fish kettle (23 cm x 4,5 cm)	16x35 cm

- If possible, keep the container covered when cooking.
- Cook vegetables, potatoes, etc. with a small amount of water in order to cut down cooking time.



CARE AND MAINTENANCE

Cleaning the cooking hob surface, panstand grids and control panel

- **Before cleaning the cooking hob, disconnect it from mains power supply and wait until it has cooled down.**
- Wipe with a cloth moistened with hot water and soap or diluted liquid detergent.
- Do not use abrasive or corrosive products, chlorine products or steel wool.
- Do not leave acid or alkaline substances, such as vinegar, salt or lemon juice, etc., on the cooking hob.

Stainless steel surface

- Clean with a specific commercial product.

Note: if the cooking hob is used continuously, the high temperatures produced by the flames may alter the colour of the surface near the burners.

Cleaning the burners

1. Raise the cap and remove it.
2. Extract the burner from its housing by pulling it up.
3. Soak the burner and the cap in hot water and liquid detergent. (Do not wash into a dishwasher).
4. Rinse out and dry carefully.
5. Ensure that none of its openings is clogged.
6. Reposition the burner and cap.

Note: to avoid damaging the electric ignition device, do not use it when the burners are not in their housing.



Cleaning the electric hotplate

The electric hotplate must be cleaned when it is lukewarm.

Wipe with a cloth moistened with water and salt, and polish with a cloth moistened with oil.

TROUBLE-SHOOTING GUIDE

1. The burner fails to ignite:

- Is the main gas delivery valve open?
- Has the delivery of the town gas (methane) been suspended?
- Is the gas cylinder (liquid gas) empty?
- Are the openings of the burner clogged?
- Have the cap and burner been positioned correctly after cleaning? (See paragraph "Care and maintenance".)

2. The burner fails to remain lit:

- Repeat the ignition operation, turning the knob to the position with the small flame symbol 🔥.

3. The electric ignition device does not work:

- Is there a power failure?

AFTER-SALES SERVICE

Before you call the After-Sales Service:

1. Check the "Troubleshooting guide" above to see if you can eliminate the trouble yourself.
2. Re-start the cooking hob, to check whether correct operation has been restored.
3. If the malfunction persists, call the After-sales Service.

Give the following information:

- type of malfunction;
- model of cooking hob;
- service number (i.e., the number that follows the word SERVICE on the rating plate under the cooking hob and on the guarantee paper);
- your complete address;
- your telephone number and area code.



SERVICE 0000 000 00000



If any repairs are required, please contact an authorised customer service centre, as indicated in the warranty.

In the unlikely event that an operation or repair is carried out by an unauthorised technician, always request a certification of the job carried out and insist on the use of original spare parts.

Failure to comply with these instructions may compromise the safety and quality of the product.

INSTALLATION

Technical information for installer

This cooking hob can be embedded in a worktop 20 to 50 mm thick. If there is no oven beneath the cooktop (any oven installed must be manufactured by us and equipped with a cooling system), insert a separator panel at a minimum distance of 20 mm from the bottom of the cooktop.

Note: before installation, make sure that the local gas delivery conditions (nature and pressure of gas) are compatible with the settings of the cooking hob, as indicated on the rating plate.

- If a vertical piece of furniture is installed, there must be a gap of at least 100 mm between it and the edge of the cooking hob.
- Before installing the cooking hob, remove the plastic film that protects it, if present. The outer surfaces of the furniture or appliances adjoining the cooking hob must be heat resistant (heat protection "Y", according to local standards).

- Installation must comply with current local regulations.
- In the room where the cooking hob is installed, there must be enough air to allow the gas to burn correctly (see relevant table).
- The natural flow of air must take place through an adequate opening, that must be:
 - permanent, made on one of the outside walls of the room, and communicating with the exterior in an area away from sources of pollution;
 - built so as to ensure that its openings, both on the inside and on the outside, cannot be obstructed, intentionally or accidentally;
 - protected by a metal grid or mesh that does not reduce its working section;
 - situated near the floor level and positioned so as not to interfere with the operation of the fume exhaust devices.

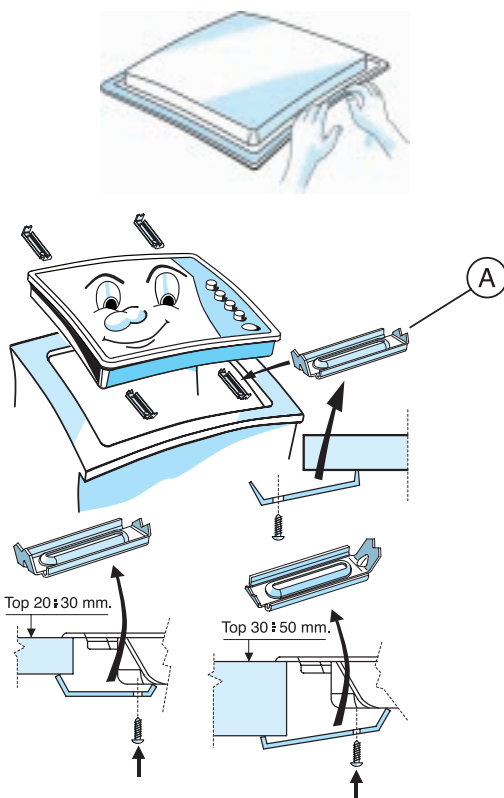
Assembly

- Apply the supplied gasket to the cooking hob (unless it has already been fitted), after having cleaned its surface as shown in the relevant figure.

To fasten the cooking hob, use brackets (A) supplied with it.

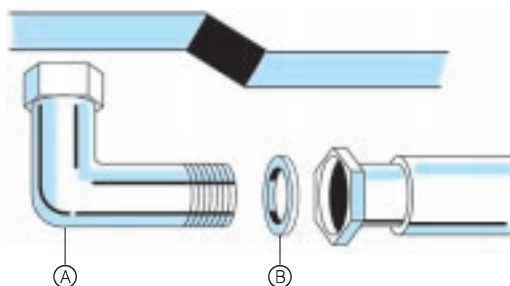
1. Fit the brackets into the relevant bores and fasten them by means of their screws.
2. Make an opening in the worktop, respecting the dimensions indicated in the enclosed product description sheet.
3. Install the cooking hob in the worktop.

Important: the power supply cable and plug must be suitable for the power absorption of the cooking hob, and the cable must be long enough to permit the upward extraction of the cooking hob.



Electrical connection

- **The electrical connections must comply with local regulations.**
- The data relevant to the voltage and power absorption are indicated on the rating plate.
- **The earthing of this appliance is compulsory by law.**
The manufacturer cannot be held responsible for injury to persons or animals or damage to property arising from failure to comply with these requirements.
- When the cooking hob is installed, provide a single-pole circuit breaker with a contact breaking distance of at least 3 mm.
- If necessary, the electrical power cable must be replaced exclusively with a power cable having identical characteristics to the original supplied by the manufacturer. This operation must be performed by Customer Service or a qualified electrician.



Connection to gas supply

The gas supply system must comply with local regulations.

The connection of the cooking hob to the gas pipe network or gas cylinder must be made by means of a rigid copper or steel pipe with fittings complying with local regulations, or by means of a continuous-surface stainless steel hose complying with local regulations. Interpose gasket (B) in the elbow connection.

The maximum length of the hose is 2 m.

Important: if a stainless steel hose is used, it must be installed so as not to touch any movable part of the furniture. It must pass through an area where there are no obstructions and where it is possible to inspect it on all its length.

INSTALLATION

Adjustment to different types of gas

If a different type of gas from the one indicated in the plate is used, the cooking hob must be adapted to it.

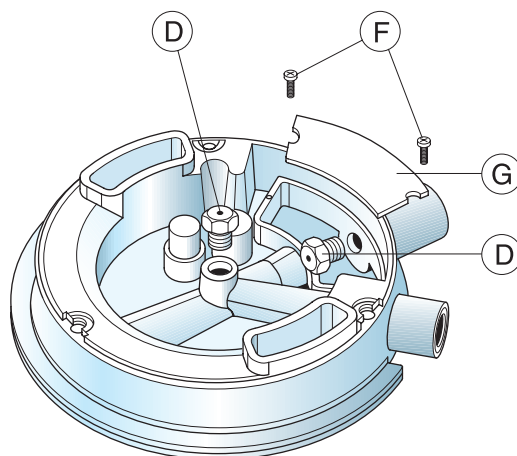
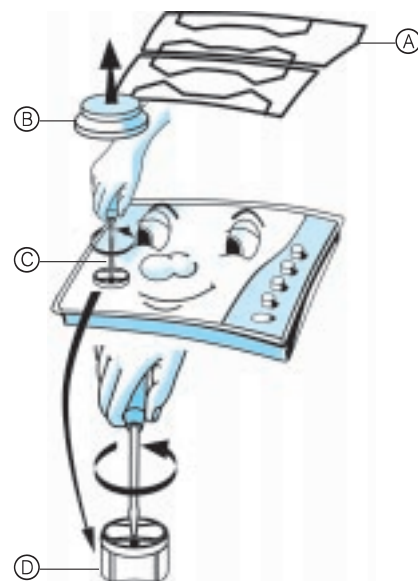
1. The gas nozzles must be changed by Customer Service or a qualified technician.
Nozzles not supplied with the appliance must be ordered from Customer Service.
2. Connect the cooking hob to the gas shut-off valve by means of a pipe suitable for the type of gas used, in compliance with current local regulations.
3. Adjust the minimum setting of the taps.

Note: when liquid petroleum gas is used (G 30/ G 31), the minimum gas setting screws must be tightened as far as they will go.

Replacing the injectors (see table in enclosed product description sheet)

1. Remove grids (A) .
2. Extract burners (B) .
3. Using a socket spanner of the appropriate size, (C), unscrew the injector to be replaced.
4. Replace it with the injector suitable for the new type of gas.
5. Re-assemble the injector in (D) .
6. For models equipped with a triple crown burner, proceed as shown in figure.
 - Remove the two screws (E) followed by the cap (G) then replace both injectors (D) as previously described.

Replace the cap (G), ensuring the seal is properly positioned before attempting to use the cooktop.
7. Before installing the cooktop, remember to affix the gas calibration plate supplied with the injectors in such a way that it covers the existing information relating to gas calibration.



Adjusting minimum gas setting of taps

To ensure that the minimum setting is correctly adjusted, remove knob (E) and proceed as follows:

- tighten (-) to reduce the height of the flame;
- loosen (+) to increase the height of the flame.

The adjustment must be performed with the tap in minimum gas setting position (small flame) 🔥.

NATIONAL SAFETY REGULATIONS

ITALY

Ventilation of room

When the appliance is not equipped with safety devices on the burners (thermocouples), the air vents must be increased by 100%, and must be at least 200 cm², in compliance with the departmental decree of 21 April 1993.

Gas supply system

Before connecting the appliance, make sure that the gas supply system complies with standards UNI 7129 and UNI 7131.

Connection to gas supply

The connection to the gas pipe network or gas cylinder must be made with a rigid copper or steel pipe with fittings complying with standards UNI 7129, or with a continuous-surface stainless steel hose complying with standards UNI 9891. The maximum length of the hose is 2 m.